

# SCHOOL OF OPPORTUNITY



The spacious living room and library of the Hannah Harrison School.



One of the courses is executive housekeeping. Mrs. Marie E. Miller learns sheet-mending from Mrs. Alta H. Ord.

By William J. Moyer

**T**HERE ARE many schools in the District that are larger than the one at 4470 MacArthur boulevard N.W., but there's none that is quite so unusual.

One of the unusual things about the Hannah Harrison School of Industrial Arts is that although its students are adults, they are not required to pay tuition. Another is that it teaches only one broad general subject—how to earn a living.

Established and endowed by the late Julius Garfinckel, the school is open to "worthy" women from 18 to 54 years of age. This year—its second—it has 17 students.

As a merchant who employed thousands of women over the years, Mr. Garfinckel became aware of the need for such a school.

Time and again, he saw

despair in the eyes of women seeking jobs after their lives had been suddenly upset. He saw women struggling to hold jobs in order to keep their families together. He saw instances by the score in which women, because of unavoidable and unforeseen circumstances, were thrown on their own.

To alleviate as many of their problems as possible, Mr. Garfinckel left the bulk of his \$6 million estate to build and operate the Hannah Harrison School as a memorial to his mother. His will provided for the YWCA to administer it.

He also provided for those chosen for admission to be given board and medical care, as well as instruction.

Mr. Garfinckel died in 1936 and it was 14 years before the

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Comfortable quarters are provided for students. Mrs. Cynthia Lovett, senior member of this year's class in housekeeping, catches up on her studies in her room.



**Indoor picnic.** Toasting marshmallows in the recreation room are: Mrs. Ellen Groff, secretarial instructor; Mrs. Irene Padgett, administrative assistant, and Students Barbara Fielding and Margo Weiss, who recently came from Germany.



**Commercial food** students work in the kitchen under the supervision of Miss Marion Rice, instructor, who is reading a menu to Charlotte Sharpe. Gwendolyn Tootle gets plates for the table and Mary Biby prepares bread for lunch.